

A photograph of the National Theatre building in London, featuring its iconic concrete tiered structure. Two orange construction cranes are visible against the sky. In the background, the London skyline is visible. The text 'Events at the' is overlaid in white. At the bottom, there are red banners with 'National Theatre' and a 'BEER & LIQUOR' sign.

Events at the

National Theatre

event catering

National
Theatre

BUFFINI CHAO DECK





ABOUT US

The Buffini Chao Deck is the perfect venue for any occasion. Located atop the iconic National Theatre, we are an easily accessible London landmark offering showstopping food and drink for a trip to the theatre you'll never forget.

Every event at the National Theatre directly helps to fund not only our future productions, but also our work with young people, schools and wider community, helping to further our mission of making theatre, for everyone.

If you would like to learn more about the National Theatre, please visit their [website](#).

OUR MENUS

As part of our journey to achieve climate net zero by 2027, we are employing several strategies to change our relationship with the planet for the better. In order to achieve a sustainable journey from farm to plate, our menus use a minimum of 80% British seasonal fruit and vegetables, and use sustainable fish stocks and high-welfare British poultry and pork.

We are working towards a 50% reduction in beef consumption, introducing lower carbon red meat alternatives, such as venison. We have also taken a plant-forward approach to menu design and as a result, 25% of our offering is plant-based.



CANAPE MENU

£36.00 – 6 bites per person

add additional bites: £6.00 per person

PLANT BASED

Corn fritter, pico de galo, avocado, coriander (vg, ngci)

Carrot lox, carrot top & dill (v)

Violetta artichoke, roast red pepper, English pecorino, rocket mayo (v)

Hampshire watercress, pea, broad bean tartlet (vg)

Pearl onion tarte tatin, whipped plant-based feta alternative, apple, thyme (vg)

Godminster cheddar & olive beignet, caramelised onion & pumpkin seed (v)

FISH

Smoked mackerel rillettes, radish, lemon gel, dill

Wasabi cracker, sea bream ceviche, pickled jalapeno & carrot, lime gel

Chalk Stream trout, potato cake, pea (ngci)

Warm haddock & gruyere tartlet, fennel pollen

Dorset crab choux bun, pickled cucumber

MEAT

Lemongrass & coconut marinated chicken, crispy sticky rice, tamarind gel (ngci)

Confit duck pastilla, ras el hanout, apricot

Air-dried venison 'bresola', truffle, pecorino

Bourbon glazed Gloucester Old Spot pork belly bon bon, chorizo jam (ngci)

Confit duck rillettes, pickled raspberry, tarragon, rye

DESSERT

Yuzu tartlet, candied lime, sesame brittle

Chocolate Madeleine, salted caramel, black pepper caramel crumb

White chocolate & raspberry blondie, raspberry gel (vg, ngci)

Olive oil sponge, orange blossom, blackberry (vg)

Elderflower plant-based cheesecake alternative, blueberries & candied lemon (vg, ngci)

v = vegetarian

vg = plant-based

ngci = no gluten containing ingredients



All prices are exclusive of VAT

100% of guest numbers must be catered for





BOWL FOOD MENU

£40.00 – 4 bowls per person

add additional bowls, £10.00 per person

PLANT BASED

Sticky tamarind & chilli glazed aubergine, kimchi mayo, crispy onion, bao bun (vg)

Chickpea, spinach & coconut curry, cauliflower rice (vg, ngci)

Pickled & roasted kohlrabi, herb spelt, crispy kale, black garlic puree (vg)

Goat's curd, marinated courgette, blistered tomatoes, black olive (v, ngci)

Miso marinated tofu poke bowl, yuzu pickled vegetables, toasted sesame (vg, ngci)

English pea risotto, crispy broad bean, kale, nasturtium & pumpkin seed pesto (vg, ngci)

FISH

Oven roasted hake, dill crushed potato, spinach, mussel & Nyetimber broth (ngci)

Cured & torched mackerel, celeriac & apple remoulade, rye

Dorset crab, summer tomato gazpacho, brown crab emulsion (ngci)

Miso baked cod poke bowl, yuzu pickled vegetables, toasted sesame (ngci)

MEAT

Ras el hanout braised lamb, scorched aubergine, pomegranate, khobez croutons

Venison ragu, pecorino

*Lemon yoghurt grilled chicken, new potato, pea, broad bean, kale & lemon gremolata
(ngci)*

Confit chicken croquette, Caesar emulsion, quail egg, summer leaves

DESSERT

*Hej coffee tiramisu bowl, coffee cremeux, coffee-soaked sponge, Chantilly, cocoa nibs
(v)*

Caramelised bourbon bananas, tonka bean mousse, coconut crumb (vg, ngci)

Chocolate mousse, orange blossom cream, orange crumble (v)

Strawberry bavarois, macerated berries, lemon thyme, poppy seed brittle (vg, ngci)

v = vegetarian

vg = plant-based

ngci = no gluten containing ingredients



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SEATED DINNER MENU

£60.00

please select one option for each course

dietary requirements will be catered for separately

STARTERS

Heritage tomato, peach, pickled cucumber, herb oil (vg)
Artichoke, leek & pea salad, preserved lemon dressing (vg)
Godminster cheddar soufflé, red pepper jam (v)
Cured Chalk Stream trout, pickled fennel, smoked cod roe (ngci)
Confit chicken terrine, shallot, rhubarb ketchup (ngci)

MAINS

English pea risotto, broad beans, plant-based parmesan alternative (vg, ngci)
Roast aubergine, herb braised lentils, caponata, red pepper sauce (vg, ngci)
Sea bream, dill potato, caper, mussel, Nyetimber broth (ngci)
West Country chicken, mushroom, baby leek, broccoli purée (ngci)
Lake District lamb, confit potato, braised gem, red wine jus (ngci)

DESSERTS

*Passion fruit tart, matcha plant-based cream alternative,
roasted coconut brittle (vg)*
Blueberry and lemon mille-feuille, lemon curd, poppy seed crumb (vg)
*Miso glazed pineapple, vanilla bean whipped ganache,
caramelised white chocolate (ngci)*
Dark chocolate delice, lemon Earl Grey gel, raspberries (ngci)
Pimm's macerated strawberry, basil mascarpone, orange & honey shortbread

TEA & COFFEE

Filter coffee, a selection of teas
Petit fours





SEATED DINNER ENHANCEMENTS

Canape reception£18.00
3 canapes per person

Amuse bouche£7.50

Cheeseboard£10.00
A selection of three cheeses, crackers and grapes

Dessert wine & PortPOA



All prices are exclusive of VAT
100% of guest numbers must be catered
for

Something a little different?

We work with our incredible partners at KERB to bring you flavours from across the globe.

From dreamy Armenian canapes and small plates by Sireli, to delicious burgers from Meltdown, our street food vendors are the perfect addition to any event.





sireli

Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.

MELT. DOWN

CHEESEBURGERS

Slinging out a range of juicy, oozy burgers, with beef sourced from sustainable regenerative farming..



Two friends from school serving up their take on the East Asian noodle dishes they grew up eating.



LASDUN

NESTLED BETWEEN THE OLIVIER, LYTTTELTON AND DORFMAN THEATRES, LASDUN RESTAURANT SERVES ELEGANT BRASSERIE-STYLE FOOD FROM SEASONAL AND LOCALLY SOURCED INGREDIENTS. THE RESTAURANT STANDS AS A TESTAMENT TO SIR DENYS LASDUN'S VISIONARY MODERNIST DESIGN AND OFFERS A BEAUTIFUL SETTING FOR INDULGING IN EXQUISITE MEALS.

LASDUN CAN CATER FOR EVENTS WITHIN THE RESTAURANT OR IN THE BUFFINI CHAO DECK, AND CAN OFFER NIBBLES, CANAPES OR FEASTING STYLE MENUS.

PLEASE ENQUIRE WITH YOUR EVENT PLANNER FOR FURTHER INFORMATION.

DRINKS PACKAGES

3 hours unlimited

DORFMAN.....£40.00

Inzolia, Caleo, Sicily, IT

Rosé, Mas de Daumas Gassac, Languedoc FR

Tempranillo, Vina Mues, Rioja SP

Kerb Lager 4.2%

Gypsy Hill Hepcat IPA 4.6%

Umbrella Cider 5.0%

Lucky Saint 0.5%

Hartridges juices and sodas

Coca-Cola and Diet Coke

Still & sparkling water

LYTTELTON£50.00

Sauvignon Blanc, Terrane, Gaillac FR

Rosé, Mas de Daumas Gassac, Languedoc FR

Pinot Noir, Moulin de Gassac,

Languedoc FR

Kerb Lager 4.2%

Gypsy Hill Hepcat IPA 4.6%

Umbrella Cider 5.0%,

Lucky Saint 0.5%

Hartridges juices and sodas

Coca-Cola and Diet Coke

Still & sparkling water

OLIVIER£60.00

Falerio, Pecorino & Chardonnay,

Ciu Ciu, Marche IT

Rosé, Château d'Ollières, Provence FR

Tempranillo, Bodegas Fuentenarro,

Castilla-Leon SP

Kerb Lager 4.2%

Gypsy Hill Hepcat IPA 4.6%

Umbrella Cider 5.0%

Lucky Saint 0.5%

Hartridges juices and sodas

Coca-Cola and Diet Coke

Still & sparkling water



*All prices are exclusive of VAT
100% of guest numbers must be catered
for*





DRINKS PACKAGES

All prices are exclusive of VAT and per person

Sparkling reception (30 mins)£10.00
Prosecco, beer, soft drinks

Sparkling reception (60 mins)£19.00
Prosecco, beer, soft drinks

ENHANCEMENTS

Additional drinks package hour£13.00

Add unlimited prosecco£7.50

Add unlimited single spirit & mixer£12.00

Add welcome drinks (1 glass per person)

Prosecco Spumante.....£9.00

Champagne, Carte Noir£12.50

English sparkling, Nyetimber.....£14.50

Mocktail.....£7.00

Cocktail.....£11.00



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The National Theatre Tours team provide backstage tours and talks about the history and architecture of the building.

Ask your event planner about tours, talks and tickets.

Final catering numbers and dietary requirements must be confirmed 4 weeks prior to your event.

A photograph of the National Theatre building in London, showing its iconic concrete facade and the large, three-dimensional 'National Theatre' sign mounted on the wall. The sky is blue with scattered white clouds.

National Theatre

CONTACT US

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